

## Ingredients

3 cups of flour (all-purpose or whole wheat)

1/2 tsp active dry yeast

1 tsp salt

1 1/2 cups warm water

## Instructions

Combine dry ingredients in a large mixing bowl.

Add water and mix with a spoon until ingredients are well combined (even if it looks a bit raggedy, that's okay).

Cover with a kitchen towel and let it sit on the counter at room temperature for anywhere between 8 to 24 hours (I usually let mine rise for the full 24 hours if I plan enough ahead of time).

After the dough has risen (you will see it has expanded and bubbles have formed).

Dump your dough onto a well-floured surface and, with well-floured hands, form the dough into a ball. Let it rest there for 30 minutes and preheat the oven to 450° F.

Put your dough ball into a deep baking dish and cover with a lid (or aluminum foil). Stick it in the oven to cook for 30 minutes.

After 30 minutes, take the lid (or foil) off and bake for an additional 10 to 15 minutes.

Let cool for 10 minutes before serving. Serve fresh from the oven with butter, or with a side of oil and vinegar for dipping!